

July 16-2000

Honorable Donna E. Shalala.

Im hoping after reading the enclosed you will be able to help us that really can't speak for Ourselves.

Please read the enclosed it made me sick just reading it. Can you imagine your family eating these chickens full of pus & meat full of cancer.

When a human has cancer cut away - they get chemotherapy & radiation & they still are not sure they are cancer free & yet its ok for you & me to eat cancer cells

Please

Please do what ever is in your power to stop this Aug 29-2000

Thanking you in advance  
(God Bless You)

Sue Dricker

In an 80 year old  
Grandmother  
Im so worried  
Please

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98P-0151

This was printed  
in the St Louis Post-Dispatch  
in 1996. I think it was

around Feb 1996 - because  
I started the lawsuit then  
March 1996

No  
answer

this was 1996  
in the year 2000 - the cows have cancer +  
the humans have a cancer epidemic  
We will lose our next generation

Wayne D. Killian  
Florissa

## Why Can't FDA Label BST-Treated Milk?

As consumers, we depend on the FDA to determine what information we are privileged enough to receive about the food and drugs we purchase. And, as consumers, we have the right to use that information to make decisions about what we want to purchase and what we don't. So why can't we get labels on milk from BST-treated cows?

Never mind that the tests that the FDA bases its safety on are inadequate. The FDA has not required tests on the human health effects of the drug because it claims that BST is inactive in

humans.

Never mind that milk from cows treated with BST has been found to contain higher levels of other hormones as well. One of them — IGF-1 — can cause acromegaly, a disease that causes enlargement of the hands, feet, nose and chin, as well as glucose intolerance and hypertension. BST's effects could also include premature growth stimulation in infants, breast growth in children and increased risk of breast cancer in women.

Never mind that there is little or no reason to increase U.S. milk production because there is al-

ready a large surplus.

Never mind that routine injections of BST can harm the cows.

Never mind any of these things. As frightening and saddening as they may be, they simply are not the issue. The issue here is that consumers have a right to know what they are consuming. If the FDA is so secure in its claim that "there is virtually no difference in milk from BST-treated cows and that from untreated cows," why the determined opposition to labeling milk from BST-treated cows?

Kelly Purvin  
St. Charles

# U.S. is reclassifying as safe for eating animal carcasses with cancers, sores

## One longtime inspector has stopped buying meat

SCRIPPS HOWARD  
NEWS SERVICE

WASHINGTON — The federal agency overseeing food inspection is imposing new rules that reclassify as safe for human consumption animal carcasses with cancers, tumors and open sores.

Federal meat inspectors and consumer groups are protesting the move to classify tumors and open sores as aesthetic problems, which permits the meat to get the government's seal of approval as a wholesome food product.

"I don't want to eat pus from a chicken that has pneumonia," said Wenonah Hauter, director of Public Citizen's Critical Mass Energy Project.

Delmer Jones, a federal food inspector for 41 years, said he's so revolted by the lowering of food wholesomeness standards that he doesn't buy meat at the supermarket anymore because he doesn't trust that it is safe to eat.

"I eat very little to no meat, but sardines and fish," said Jones, president of the National Joint Council of Meat Inspection Locals. The union of some 7,000 meat inspectors is affiliated with the American Federation of Government Employees. He said he's trying to get his wife to stop eating

meat.

"I've told her what she's eating."

The union is battling related Agriculture Department plans to rely on scientific testing of samples of butchered meats to determine the wholesomeness of meat, rather than traditional item-by-item scrutiny by federal inspectors.

A 1959 federal law requires inspectors from the Agriculture Department's Food Inspection and Safety System to inspect all slaughtered animals before they can be sold for human consumption.

The Agriculture Department began carrying out the new policy as part of a pilot project in 24 slaughterhouses last October and plans to expand the system nationwide. It will cover poultry, beef and pork. The agency has extended until Aug. 29 the time for the public to comment on the regulations and won't issue final rules until after the comments are received.

In 1998, the inspections and safety system reclassified an array of animal diseases as being "defects that rarely or never present a direct public health risk" and said "unaffected carcass portions" could be passed on to consumers by cutting out lesions.

Among animal diseases the agency said don't present a health danger are cancer, a pneumonia of poultry called airsacculitis, glandular swellings or lymphomas, sores, infectious arthritis and diseases caused by intestinal worms.

In the case of tumors, the guidelines state: "remove localized lesion(s) and pass unaffected carcass portions."

But Jones and consumer groups say production lines are moving so fast that they can't catch all the diseased carcasses, and some are ending up on supermarket shelves.

"When I started inspecting, inspectors were looking at 13 birds a minute, then 40, and now it's 91 birds a minute with three inspectors," Jones said. "You cannot do your job with 91 birds a minute."

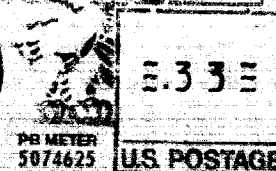
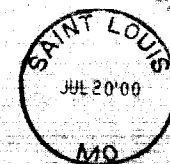
The Agriculture Department is also experimenting with proposed rules that would require federal food inspectors to monitor what the plant employees are doing, rather than inspecting each carcass individually. The approach is aimed at bringing a new scientific approach to federal meat inspection to cut down on E. coli bacteria and other contamination.

The inspection and safety agency says a survey of pilot plants using the new system concluded that less than 1 percent of the poultry examined at the end of the production line and released for public consumption was unwholesome.

The pilot project found chickens with high levels of fecal and other contamination, said Robert R. Taylor, director of the Government Accountability Project, a Washington watchdog group.

A. Raymond Randolph, a federal appeals court judge, ruled this month that federal food safety laws required meat and poultry inspectors to examine every carcass that moves through slaughterhouses and processing plants. "Under the proposed plan, federal inspectors would be inspecting people, not carcasses," the judge said.

Mr & Mrs Ben Dicker  
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(Please Read this)  
Thank you

